



HONEY ROASTED VEGETABLES

USING BEEMAID HONEY

INGREDIENTS

- 4 cups brussels sprouts, halved
- 4 cups potatoes, chopped
- 3 tablespoons balsamic vinegar
- 3 tablespoons Co-op Gold Garlic Mustard
- 3 tablespoons Co-op Gold Extra Virgin Olive Oil
- 1 tablespoon Beemaid Honey
- 1 tablespoon fresh rosemary
- 1 tablespoon fresh thyme
- 2 teaspoons black pepper
- 1/2 teaspoon sea salt

DIRECTIONS

Prep Time: 10 Minutes
Cook Time: 40 Minutes
Serves: 6-8

Preheat oven to 375° F and line two baking sheets with parchment paper.

Chop brussels sprouts and potatoes and rinse thoroughly. Set aside to dry.

Spread brussels sprouts on one sheet and potatoes on the other.

Whisk together balsamic vinegar, Co-op Gold Garlic Mustard, Co-op Gold Extra Virgin Olive Oil, Beemaid Honey, herbs, pepper, and salt. Pour half over the brussels sprouts and half over the potatoes.

Place the potatoes in the oven and bake 10 minutes. After 10 minutes, add the brussels sprouts and cook 30-40 minutes.

NOTES
